

# THE LOBBY LOUNGE

Overlooking the beautiful Garden Terrace,  
The Lobby Lounge offers a serene escape from the busyness of everyday life.  
Our exceptional culinary team, led by Executive Chef Alberto Rossi, have crafted a menu which is designed to delight every taste.  
By focusing on the finest local ingredients, we ensure that each dish reflects the highest quality & flavour.

## SNACKS

SELECTION OF MEDITERRANEAN OLIVES (17)	6	NDUJA MARINATED OLIVES (17)	7	IN HOUSE MADE FOCACCIA, SMOKED BACON AND ROSEMARY BUTTER (1,5,17)	8
CACIO E PEPE FRITTERS (5,6,17)	6	SMOKED HAM CROQUETTES (1,6)	8	KIMCHI (9)	5

## STARTERS & OYSTERS

Add Grilled Chicken to any Salad for a 5 euro Supplement or Crab Salad for a 7 euro Supplement

SOUP OF THE DAY (V)	14	IRISH SMOKED SALMON (1,3,5,7,18)	23
Your Server will advise of Today's Soup		Watercress & Frisée Salad, Trout Caviar, Soda Bread, Crème Fraîche	
CAESAR SALAD (1,5,6,7,17,18)	17	CARLINGFORD LOUGH OYSTERS (18,21)	
Romaine Lettuce, Croûtons, Bacon Lardons, Grana Padano		6 Oysters	23
		12 Oysters	38
ANYTIME PLATE (1,5,6,13,18)	22	Served with Lemon, Tabasco, Mignonette Sauce	
Spinach Leaves, Pickled Red Cabbage, Avocado, Chickpeas, Spring Onions, Toasted Cashews, Poached Eggs, Grilled Sourdough Bread			
PRAWN & LOBSTER COCKTAIL (16,17,18,22)	30	NOURISH BOWL (18,19)	24
Iceberg Lettuce, Avocado Trout Caviar, Marie Rose Sauce		Quinoa, Avocado, Cannellini Beans, Cherry Tomatoes, Carrots, Onion, Grilled Chicken Breast, Hummus, Coriander, Grana Padano	
		WINTER BURRATA (1,5,23)	26
		Balsamic Grilled Radicchio, Beetroot Salad and Purée	

## MAIN COURSES

CATCH OF THE DAY (7, 18)	Market Price €
MIXED GRILLED FISH (7, 16, 18)	42
Organic Salmon, Prawns, Sea bass, Monkfish, Grilled Vegetables, Fennel Gremolata	
THE BURGER (1,5,6,17,18)	30
Grilled 6oz Beef Patty, Crispy Bacon, Maple & Mustard Sauce, Lettuce, Tomato, Highbank Orchard Apple Balsamic Onions, Auricchio Cheese, Skinny Fries	

TOMATO RISOTTO (5, 16, 18)	28
Basil Butter, Cherry Tomatoes, Crispy Parmesan	
DOVER SOLE (5,7,18)	52
Citrus Fruit, Toasted Almonds, Parsley Butter, Brown Shrimps, Served with Baby Potatoes <i>Served "on" or "off" the bone</i>	
GRILLED MARINATED CELERIAC STEAK (1,16,18)	26
Chickpea Farinata, Grilled Scallions, Watercress and Radish Salad, Vegan Jus	

## GRILL

8oz IRISH FILLET (5,6,16,17,18)	48	10oz IRISH STRIPLOIN (5,6,16,17,18)	42	1KG GRILLED T-BONE FIORENTINA (5,6,17,18)	125
Duck Fat Poached Potato, Mushroom Duxelle, Tenderstem Broccoli, Watercress & Radish Salad, Bèarnaise Sauce		Duck Fat Poached Potato, Tenderstem Broccoli, Mushroom Duxelle, Watercress & Radish Salad, Bèarnaise Sauce		Served with Grilled Tender Stem Broccoli, Rosemary Roasted Potatoes, Watercress Salad, Red Wine Jus and Bernaise Sauce	

### SIDES

SKINNY FRIES	8
MIXED LEAVES SALAD (17,18)	8
SEASONAL VEGETABLES	8
Tender Stem Broccoli, Baby Carrots & Green Beans	
CREAMY MASH POTATO (5)	8
COLCANNON MASH POTATO (5)	8
SAUTÉED MUSHROOMS (18)	8
CREAMED SPINACH (5,18)	8
SWEET POTATO FRIES	8
TRUFFLE FRIES & PECORINO CHEESE (5, 6, 17)	8

### DESSERTS

BROWN SUGAR PUFF PASTRY (1,5,6,9)	14
Vanilla Whipped Ganache, Caramel Ice Cream	
WARM PEAR AND PECAN SPONGE CAKE (1,5,6)	14
Chai Spiced Crème Anglaise	
APPLE AND DATE CRUMBLE (1,5,6,9)	13
Rum and Raisin Ice Cream	
HONEY AND PASSIONFRUIT ENTREMET (1,5,6,9)	15
Honey Sponge, Passionfruit Mousse	

Allergen Guide: Wheat (1), Rye (2), Oats (3), Barley (4), Milk (5), Egg (6), Fish (7), Peanut (8), Soybean (9), Almond (10), Walnut (11), Hazelnut (12), Cashew (13), Pecan (14), Pistachio(15), Celery (16), Mustard (17), Sulphites (18), Sesame (19), Lupin (20),Shellfish (21), Crustaceous (22), Pinenut (23)

Our Dry Aged Beef is locally sourced from McLoughlins Family Butchers in Clondalkin! All our Fish and Seafood is supplied by Kish Fish & Wrights of Marino.  
If you have an allergy, or need any assistance with our menu, please contact a member of our team.  
All prices are in EUR(€) and inclusive of VAT at the current prevailing rate. Please note a discretionary service charge of 12.5% applies for groups of five or more.  
Minimum of one dish per person is applied to all dinners.